

# DINNERLY



## June Dessert Special!

Apple and Rhubarb Crumble with Orange Cream



45 minutes



2 Servings

Nothing screams comfort food more than a classic crumble. With a base of winter fruit – think apples and ruby-red rhubarb – and an oaty, almond-studded topping, this is a 'socks on, curl up on the couch' dessert.



## WHAT WE SEND

- 2 granny smith apples
- 250g rhubarb
- 1 orange
- 2 x 110g caster sugar
- 70g rolled oats <sup>1</sup>
- 40g slivered almonds <sup>15</sup>
- 5g ground mixed spice <sup>1,17</sup>
- 250ml thickened cream <sup>6,7</sup>

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 30g butter <sup>7</sup>
- 1 tbs plain flour <sup>1</sup>

## TOOLS

- fine grater
- medium deep ovenproof frypan with lid (optional)
- whisk or electric beaters

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Soy (6), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 640kcal, Fat 34.2g, Carbs 74.1g, Proteins 8.0g



### 1. Prep ingredients

Put the cream in the fridge for a few hours to chill (see Kitchen notes). Chop **30g butter** and chill until required. Preheat the oven to 180C. Peel and core the **apples**, then cut into 1.5cm-thick wedges. Cut the **rhubarb** into 6cm lengths. Finely grate the **orange** zest, then juice.



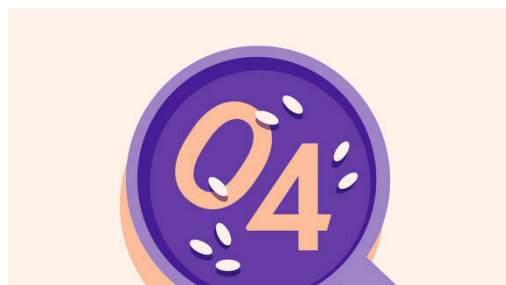
### 2. Cook fruit

Put the **apple, rhubarb, orange juice, half the orange zest, 110g (½ cup) caster sugar** and **60ml (¼ cup) water** in a medium deep ovenproof frypan (see Kitchen notes) over high heat and bring to the boil. Reduce the heat to medium-low, cover and cook, stirring occasionally, for 3-4 mins until the fruit is softened. Remove the pan from the heat.



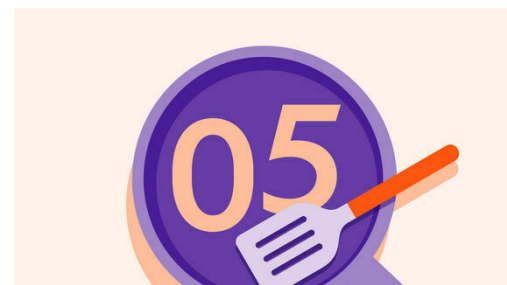
### 3. Make crumble topping

Meanwhile, combine the **oats, almonds, 55g (¼ cup) caster sugar, 1 tsp mixed spice\*** and **1 tbs plain flour** in a large bowl. Add the **chilled butter**. Using your fingertips, rub the butter into the oat mixture until it resembles coarse breadcrumbs.



### 4. Bake crumble

Sprinkle the **crumble topping** over the fruit mixture in the pan (don't worry if it doesn't completely cover the fruit). Bake the **crumble** for 30-35 mins until golden and bubbling.



### 5. Serve up

Meanwhile, whisk the **chilled cream** and **1 tbs caster sugar\*** in a bowl until soft peaks form. Stir in the **remaining orange zest**. Serve the **warm crumble** with the **whipped orange cream** and enjoy! **Serves 3-4.**



### 6. Kitchen notes

Our cream can live either in the fridge or in the pantry, but to ensure it whips easily and holds its shape, chill before use. ~ Don't have an ovenproof frypan? Use a regular medium deep frypan, then transfer to a 1L (4 cup) baking dish to bake.